

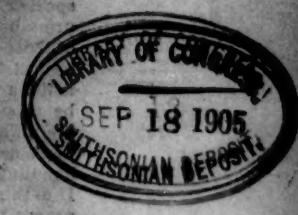
MASSACHUSETTS PLOUGHMAN



NEW ENGLAND



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Correspondence from practical farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed as the writer may wish.

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Vermont Crops Promise Well.

Potato tops are turning quite fast, and in some places the tubers are beginning to rot. The crop promises to be but a light one throughout this locality.

Corn, although rather late, has been maturing quite rapidly for the past few weeks and now promises a good crop, some pieces being nearly or quite ready to cut up.

Silos are now being filled and the silage corn is very good as a rule and will add materially to the farmers' winter stock of fodder. Happy should be the man, and wise indeed, is he who has a good silo to fill, and sleek will be his animals and satisfactory his dairy profit. E. M. PIKE.

Rutland County, Vt.

Connecticut Farm Notes.

The hay crop was quite light except on newly stocked fields. Potatoes on dry ground are almost a failure, while those planted on moist ground are looking well and promise a fair yield. No signs of rot appear as yet, but whether or not the wet weather coming as late as Sept. 1 will cause the blight to make its appearance, remains to be seen.

Corn on very dry ground is also a failure, while most fields planted on moist ground are looking well. Corn has made a good growth, but will require several days of warm weather to mature it properly. Fall seed is looking better than it did a few weeks since, and the prospect is that it will be fairly good.

The apple crop is variable, some orchards are bearing fairly well and others are not.

The fruit dropped badly during the summer on account of the hot, dry weather, and the apples up to Sept. 1 were smaller than usual in size, but they are now growing faster and coloring up well. From the present outdoor apples will bring good prices this season. Peaches seem to be plenty and cheap, good Bartletts selling at from seventy-five cents to \$1 per bushel. Peaches are plenty, and it is thought that prices will not range very high. The farm at the Connecticut Agricultural College at Storrs is producing some very fine peaches this season. Curtis A. Holmes of Columbia also has an orchard that will yield quite a quantity of peaches. Mr. Holmes also has a small plantation of blackberries from which he picked and marketed over five hundred quarts. They averaged him over 12½ cents per quart. He has also a good crop of apples for this season. Several farms in this section have been sold since last spring.

Farm produce sells readily at fair prices: Calves, 6½ cents; eggs, 25 to 30 cents; potatoes, 75 cents; apples, 50 to 80 cents per bushel, according to quality. J. P. L.

Columbus.

Prosperity in Worcester County.

Hay was late in finishing. The yield was about eighty-five per cent. of last year's crop. The quality is good, and secured in better condition than for the last three years. Corn has made a rank growth, but is rather late and needs three weeks of "corn weather" to mature. Early potatoes are not yielding so well as was expected from the appearance of the vines. Late ones may do better provided blight or rot does not set in. Beans are rusted to quite an extent. Garden vegetables are doing well. Tomatoes do not ripen well owing to the cloudy, wet weather. Squashes and pumpkins are thrifty. There is an excellent crop of rowen, but the catchy weather prevents getting it in good condition.

August has been unusually cloudy and wet: precipitation 6.45 inches; this has been exceeded but once since I have kept a record, some twelve years. On the eleventh we had a rainfall of 3.28 inches that washed roads to such an extent they were rendered dangerous to public travel. Springs, ponds, streams and wells are unusually high. Both early and late apples are a light crop and small in size and poor quality. Pastures are in fine condition. The frequent rains keep them fresh and green.

Gardiner, Mass. L. G.

Fancy Farming.

I have been asked if it would be possible for a man in business in the city to so manage, or have some one else manage for him, a farm outside so that it would show him a reasonable profit for his investment, or at least not be a large expense to him.

I believe it is possible for I think it has been done. As for the probability of any one man succeeding in doing it, I should say that the chances were many to one against it. Even if I knew the farm to be a good one and the man to be a shrewd business man, I should not feel confident of his success the first year or the second, unless he could learn from a few failures how to reduce expenses and increase the profits.

If he desires to have all the modern con-

veniences of a city mansion at his country residence, he must allow about as much for the expense thereof as he would have to pay for rent of house and stable in the city to balance his account for interest, taxes, insurance and other expenses, or he will find a deficiency in his account that is not fairly chargeable to the farm.

If he must have horse, carriage and all the equipments of the stable, as good or a little better than those of a prosperous farmer, and more adapted to show than for farm work, he must not expect them to pay their expenses as well as the cheaper, and often too cheap teams of the neighboring farmers.

If he has a fancy for pure-bred stock with long pedigrees, at high prices, he may not find them to pay a large profit unless he has some one who can buy them cheaply, manage them properly and dispose of their products at good prices.

If he must have all the labor-saving machinery that is advertised, he will probably find that their cost, and the maintaining of buildings to shelter them and teams or power to work them, will cost more than it would to employ hand labor to perform the same work. The machinery that seems to be almost a necessity upon a Western farm, where there are hundreds of acres in one crop, would be out of place upon a small farm run as much for pleasure as for profit.

Not a little will depend upon his choice of a farm manager. He will need a man who not only knows how work should be done, but how to make other men do the work they are paid for doing. He must be a man who knows the practical part of his duties as well as the theoretical part of agriculture, as set forth by the scientific men who attempt to teach new and better methods, and one who will not be too ready to think that all new ideas are good and all old ones are bad, any more than he should be one who cannot adopt other methods than those which his father and grandfather practised.

Some one has said, in speaking of getting a manager for a co-operative business, that there are smart men to be found, and there are honest men, but usually their heads are not of the same shape, so that both are not often found under the same hat. If one can be found who is both smart and honest, he is entitled to the wages of two men.

The manager of any business must necessarily be trusted much, but he should also know that he cannot deviate too far from the straight path of honesty without being detected. One trouble with a farm manager has often been that when he found that he could make the farm show a profit to his employer he soon thought that he could make one more profitable to himself, and he desires to buy or hire one as soon as he has capital enough, and tries to make more than he receives as salary.

I have heard it said of some farm managers that when they had to hire or buy for the farm they paid more than they would if using their own money, while when they were selling they would undersell the market rates to make quick sales. This is neither fair to the owner nor to those farmers who depend upon the profits of their farms for their support.

A Rhode Island millionaire, who runs a large farm for pleasure, said he made his farm accounts show a profit by giving the farm credit for a hundred dollars worth of feed for every day that he spent down there. He liked that kind of fun and could afford to pay for it. Others prefer to run a yacht, and do not expect it to pay expenses. Usually the man who runs a farm for pleasure has to give credit for his fun to agree to pay for his outlay. M. F. A.

Stoneham, Mass.

The Home-Made Corn Cutter.

The idea comes from Australia where the machine is used in harvesting sugar cane and sorghum, as well as corn. The implement has been tried by a few farmers in this section and pronounced a success. It is made by bolting the blade of a strong heavy scythe to a sled of sled, as shown in the illustration. A rod of wrought iron about one inch in diameter is bent to form a former follower, as shown. One of these machines is expected to cut about 5 acres per day. After cutting, the crop is less easily handled than when cut by hand, but the total saving in labor is considerable.

Affairs in Connecticut.

Here is my first report in growing alfalfa upon a 1½-acre, high, dry, gravel knoll, one hundred feet above the water line. The field was first most intensely cultivated to the depth of six inches or more, and made as soft as that kind of earth can be, and as dry as an ash heap, then sowed twenty-five pounds of alfalfa seed and eight hundred pounds of fertilizer made of one-third each of bone, manure of peatash and nitrate of soda to each acre, then harrowed lightly in four directions with my smoothing harrow with the board removed. I then rolled it. This was completed June 3.

On the twenty-fifth of July I cut the first crop, fifty-two days from the time of seeding. Height at the time of cutting was twelve to twenty-two inches, average sixteen inches or more. One-tenth of the plants were in blossom, which is the rule for cutting alfalfa. In one corner of the field there was a little peatash, and scattered over the field there was some, what we call June grass, otherwise the alfalfa was quite clean. The first four days after cutting were clear, sunny, the next four were partly cloudy with some very light rain, the next four days were bright sunshine, twelve days, eight perfect, four not bad, with four in between Aug. 6. It was entirely sown every night.

Result was 10,000 pounds of dry hay in barn, three thousand pounds to the acre in

fifty-two days. I carted the alfalfa off the field as soon as possible after cutting, then sowed half as much more alfalfa, seed and harrowed it in with my double action sixteen-way harrow in two directions, set at a slight angle. My object in doing this was to root and improve the stand. Remember, there is no fear of getting on too much grass seed. I have used my own ways for raising alfalfa many years, all along the West coast and in the arid regions. I am now sending a large carload of double action harrows to Los Angeles, Cal., to be used in raising alfalfa.

Scientific men say that a certain bacteria are necessary to start a new field of alfalfa. They say that they go down into the roots and aid the plants to gather nitrogen. I think they are correct, but I have none. I have been hunting among the roots for the nodules a month or more. Hereafter I shall hunt for tops and let the roots take care of themselves. In this dry weather, the roots are hunting for water; looks as if they were finding it. Six inches growth in twelve days; timothy stubble a month old side did not yet start.

I am just in from the field the thirteenth

of 1905, the gave 2750 pounds of milk that produced 270 pounds of butter. She was bred on the Island of Guernsey by Thomas Martell. Her color is red and white. Of orange fawn color is Lady Myrtle of Homestead, No. 1126. This beautiful cow has made as much as fifteen pounds of butter in seven days. That the White Springs Farm butter is of excellent quality is shown by the fact that it has won as high as ninety-five and ninety-six at the New York State Fair. About one thousand pounds is made a month, and it is sold so that it averages twenty-eight cents a pound the year round.

During the summer months, when the hives are pastured, they receive both at night and morning a feed composed of corn, bran, oatmeal, cracked oats and the like, including a small amount of hay. They are then afforded a variety, which even among cows in the species of life, and enables them to hold off their milk better. Old meadow land is preferred for pastures, and wood ashes are used on it, although barnyard manure forms the staple fertilizer. There

not cost you more than from \$3 to \$5. Afterwards you can transfer them into a movable frame hive and introduce an Italian queen. As the queen is the mother of all the bees in the hive, you will soon have a race of thoroughbreds.

The writer can well remember the time when he obtained his first colony of bees. It was in a box hive, and was pulled home on a hand sled, and cost the small sum of \$3.00. After purchasing a smoker and veil, an empty hive for the expected swarm, and a few other trifles, he was surprised to learn that his crop of honey had cost him three dollars a pound. It is needless to say that he was glad that the crop was not any larger at that price, for the expected swarm, although being hived twice, had disappeared for parts unknown. However, it has been my experience, and that of bee-keepers generally, that there are fewer risks and larger profits, in comparison to the amount of capital invested, in bee-keeping than in many other pursuits. Of course, emergencies do arise, but if they are met by ordinary foresight and common sense, they are not likely to result disastrously.

For detailed instructions such as it is beyond the scope of this article to give, there are numerous bee-books to help the novice over the rough places in this delightful branch of agriculture. Rev. L. L. Langstroth, to whom great honor is due, is the father of American bee-keeping; indeed, it was through him that the pursuit has been developed from a game of chance into the great industry that it is today; for it was his invention of the movable frame hive that has changed the occupation of the apiculturist from one of pleasure, but uncertain profits, into a well-paying business.

The illustration herewith shows a growth of six years duration, or, in other words, an old box hive transformed into a very little apiary of sixty colonies. The crop of honey has multiplied from two pounds into two thousand. Who can foretell the possibilities of the busy little bee?

And now as to profits. As I am but an amateur and bee culture is still only a side issue with me, possibly you may not consider my own testimony valuable, though my bees bring in a tidy, easily earned and ever-increasing addition to my regular income. It is a conservative estimate of the bee-keepers generally, however, that each hive will bring in about \$10 a year, and as each hive also leaves a swarm annually, it is easy to see how little initial capital is required. The bees will multiply, and in addition to other grains, nearly 100 bushels of oats are harvested. Most of these crops are fed on the farm, for in addition to the dairy, a large number of hogs, horses and sheep are kept. There are about forty-five acres devoted to corn culture, it requiring this amount to fill a 275-ton silo and furnish roughage.

A Great Guernsey Farm.
There is no disputing the fact that the Guernseys, when well cared for, are profitable animals, capable of doing good work the year round. Certainly Alfred G. Lewis of Geneva, N. Y., has found this so. A little over seven years ago he came into possession of the beautiful country-side overlooking Seneca Lake, known as White Springs Farm, since when he has been developing it with the chief object of eventually establishing here a great herd of thoroughbred Guernsey cows.

All the buildings on it have been newly erected by him, foremost among which is a fine manor house, two and a half stories high, so located that it affords a far-reaching view. North of it stretches a fine grove of oaks, elms and maples, and beyond them are the farm buildings, extensive and modern in every respect, and well adapted to their special needs. They form a quadrangle that surrounds a spacious courtyard, and consist of large cattle barns, hay and tool barns, stables and the like. High throughout, as required, by electricity. One of the barns, 30x100 feet, will house thirty-six head of cattle, and in another, 28x80 feet, sixty head can find accommodations.

BLU-BLOODED STOCK.
This—about one hundred—in the number of cows usually kept, and though as yet about one-half of them are graded, the thoroughbreds have been selected with the utmost pains from stock of high pedigree, noted for size, constitution, production and the best of breeding qualities. The herd, in truth, is headed by two royal Guernsey bulls, Blue Blood, No. 6210, and Peter the Great of Paxton, No. 6206. On his sire's side the grandfather of the latter was Sheet Anchor, the great American bull, which weighed when four years old 1600 pounds, and was the most noted prize winner of his time. Blue Blood, born Sept. 16, 1899, is one year older than Peter. His color is yellow and fawn and he is a handsome, vigorous, well-proportioned fellow. On his father's side his grandfather was Fantine M. No. 3720. She gave 2750 pounds of milk, producing 200 pounds of butter in the first few months, and as a precaution against disease the whole herd is inspected at regular intervals by a competent veterinarian.

IN WINTER.
The cows get about fifteen pounds of ensilage twice a day, apples, and from twenty to forty pounds of hay. They are also fed corn and oats, cracked, including bran, little cornmeal, and, occasionally, some mealworms.

The calves are raised on skimmed milk with an automatic feeder for the first few months, and as a precaution against disease the whole herd is inspected at regular intervals by a competent veterinarian.

A Back-Yard Industry.
Nearly every one who has even a small open space has at least one time or other a longing for the pleasant occupation of tending bees; but most people are frightened away from the undertaking by the difficulties which seem to present themselves.

In the first place, they are puzzled to know how to make a proper beginning, and what the requirements really are. For it goes without saying that no person wishes to invest very much capital in an uncertainty. A little look into the question will easily dispel the fear that there are not within a radius of five or six miles of a bee-keeper of some description. If this is the case, the next step is to buy your bees elsewhere, even if they are common bees in a box hive, for importing bees is not only expensive but also risky, as a great deal depends on proper packing and shipping; besides the novice can usually obtain considerable information while purchasing the bees and starting a business. Of course, it is best to begin with only one colony, which, in the spring of the year, consists of one queen, a few hundred drones, and from twenty to fifty thousand workers. This will keep you fully occupied at first, and gradually increase in size which would be more than you can manage. Some bees are imported from Europe, but the best are from America.

AN EXPERIMENTAL FARM.
We live on a hillside farm. It has been abandoned for fifteen years or more. What little grass it yielded was carried away.

Now we have in the barn a large crop of hay and oats of superior quality. Corn and potatoes look well. We have new potatoes in June, the early six-week variety. They are very nice. We have later kinds also.

Apples measured in this vicinity. We shall have a good crop. We hope for a warm summer to ripen the corn and mature a large crop of rowen.

This farm is noted for its beautiful meadows, meadow and city lawns come here for the view.

Now we are improving the abandoned farm, we have built a good house and repaired the barn, and have a lot of lumber left to sell. To people say there is no money in farming.

W. M. CHAMBERS.
William County, Va.

W. M. Chambers, owner of the farm, is a man of great experience who would be a valuable addition to any farm.

G. E. MURRAY.
G. E. Murray, owner of the farm, is a man of great experience who would be a valuable addition to any farm.

Industry, Department of Agriculture, that he was connected with the bureau for printing and furnishing labels used on inspected beef, Secretary Wilson at once detailed Mr. George P. McCabe, solicitor of the department, to make a thorough investigation into these charges. Another charge had it that Dr. Salmon favored the big packing houses—the Beef Trust—in the assignment of meat inspectors, at the expense of the independent packers.

Secretary Wilson has now made public the result of the inquiry. "Inquiry discloses the fact," said he, "that Dr. Salmon had an unfortunate connection with the firm of George E. Howard & Co. While it is not an ideal relation for a Government officer to have dealings with a firm doing business with the department, I am convinced that Dr. Salmon never intended to profit by work done by Mr. Howard for the Department of Agriculture, and that he has never been connected with the Howard Label Company, or received any benefit from the contract of that company with the department."

Referring to the charge of favoritism in meat inspection the secretary says

Dairy.

Reforms Needed in Some Dairies. Not many years ago if an agricultural speaker wished to make an acceptable address before an audience, composed largely of those who were interested in dairying, all he had to do was to address himself to the ladies and tell them how careful they must be about washing, scouring and scalding the milk pails, pans, churn and all other implements they used in the process of handling the milk and making the butter. If to this he gave a few directions about the proper temperature to keep the milk and cream at all feet that he had said the proper thing, although not one among his hearers had a thermometer, and if they had bought one they had no means of cooling the milk room when it was too warm.

Now there is so much more that is thought necessary to be known and attended to in making good butter that the women have decided that the little they do, or used to do, about butter making has so small a part in determining the quality of the butter, that they might as well give it up and let the men do it all, or have it done by other men at the factory, where they can bear all the blame and receive all the credit.

Now the lecturer must talk to the men, and tell them how to select good cows, healthy cows and how to keep them healthy. He must show them how to test their milk to see how much butter fat there is in it, and how to run the milk through a separator, so that it will not be necessary to keep it twenty-four or thirty-six hours at a certain temperature to have the cream rise on it.

He must tell them just how to compound a balanced ration from the foodstuffs they grow upon the farm and the grains that they can buy, so that each animal shall receive just so much protein and so much carbohydrate, so much albumenoids and all the rest, in each ration, and when he has done this he usually has not time to treat upon much more. He takes it as granted that somebody, the hired man, perhaps, will attend to cleaning all this complicated machinery, including that in use at the factory.

As a result, we have butter more uniform in quality than we did "before the war," as they say down South, and better than some we used to get then, although there is still some that needs to be "renovated," but it is doubtful if there is any that is finer flavored than some that used to be made then, when the cows were in pastures of June grass, sweet vernal grass, and white clover.

Occasionally there is a writer who dares to tell the farmer that he needs to pay more attention to the cleanliness of his stables and their more thorough ventilation, to the grooming of his cows and the cleaning of their udders before he begins to milk, and to such other points as may insure clean milk. And this is certainly as important as the cleaning of milk pails and pans used to be.

Too many stables are in a filthy condition, not fit for milk to stand in for a minute after it is drawn, and really with an air so foul that it cannot help but taint the milk even in the act of milking. Disguise it as we may under the name of "microbes," it is really nothing but filth. They are not properly cleaned out, never swept or washed. There is not enough bedding used or any other absorbent to hold the odors from the excretions, neither is there a chance for the air to circulate freely enough to carry them away. In the matter of pure air the old-fashioned barns were to be preferred in summer at least, though often in winter there was rather more air than was pleasant for man or beast, when the temperature outside was below zero.

In those days, too, the farmers usually had more bedding than many of them use now. They grew rye and had no market for their straw. They had bog hay of which the cattle ate a little and the rest was thrown down for them to lie upon. Now they grow little rye, and if they had the straw it would sell often at a higher price than the best hay, while the bogs have been drained, or set with cranberries, or they think the grass is no longer worth cutting, as it is worth but little for feeding purposes.

Some of the farmers who are called the most progressive have built under their cow stables almost water-tight and air-tight tanks into which all the manure goes, and from them comes up into the stables, the only way it can escape, an odor that not only taints the milk while the cows are being milked, but it also fills the lungs of the cows that their whole system is permeated with it, and the milk is tainted before it leaves theudder.

There has been much said about washing the udder and teats before beginning milking, and some do so thoroughly, others do it just so as to dissolve whatever dirt may be there and leave it to drip down into the milk, while more do not do it at all, nor even take the trouble to brush off the sides, flanks and legs of the cow, usually the filthiest parts, and in this way more solid matter gets into the milk than is in the proper proportion for the butter fat in it.

Those whose business it is to clean the separator after using, which should be done every time, do not do it at all, or do not do it very thoroughly, and it becomes a lodging place for all the microbes, otherwise the filth in which breed the most pernicious microbes, until it is much worse than the milk pails that lecturers used to harp so much upon.

Even the creameries where the butter is made are not always models of neatness or cleanliness, nor are those who work in them, and if to their other faults they add that of having under the windows or near by a pigsty, the inmates of which are expected to consume the skim milk, but which send out odors that are the very reverse of the pure air of heaven, which is claimed to be the only thing fit to breathe upon milk or butter, then we can only wonder that the butter is not worse flavored than it is.

Not all farmers or all creameries are like these pictures, but they are true portraits of some that have been seen and described by those who have been sent out to inspect them. It is those whom we would like to urge to reform. Those who can honestly plead that they are not guilty of these faults need take no offense at our plain speaking.

Holstein-Friesian Records.

These records are made under the careful supervision of State agricultural colleges and experiment stations, and their accuracy is vouches for by them; no private records are reported by the Holstein-Friesian Association. During the period from June 17 to June 27, 1905, records of seventy cows have been accepted; three of which were begun more than eight months after freshening. All made seven-day records, 7 made 14-day, 19 made 30-day, 14 made 30-day, and one made a full year's record. The averages by ages were as follows: Thirty-three full-age cows averaged: age, 7 years 5 months 18 days; days from calving, 49;

milk, 461.9 pounds; per cent. fat, 3.26; fat, 15.36 pounds. Four-year-olds averaged: age, 4 years 6 months 3 days; days from calving, 53; milk, 329.8 pounds; per cent. fat, 3.27; fat, 14.48 pounds. Eight three-year-olds averaged: age, 3 years 6 months 2 days; days from calving, 55; milk, 335.6 pounds; per cent. fat, 3.26; fat, 11.61 pounds. Twenty-two heifers classed as two-year-olds averaged: age, 2 years 3 months 26 days; days from calving, 57; milk, 314.9 pounds; per cent. fat, 3.18; fat, 9.97 pounds.

The average of this lot of cattle is excellent, being about twenty-eight per cent. above requirements; and the work of the four best cows and best four-year-old is notable. The average yield of these five cows for seven consecutive days is 20.394 pounds of fat from 585 pounds milk; or an average daily yield of 2.869 pounds fat from 83.6 pounds milk each. The work of the Holstein-Friesian cows at St. Louis is given; where in a period of 120 days Holstein Gerben, then past twelve years of age, surpassed the best Jersey cow in a team of twenty-five by 2.44 pounds fat and 97.6 pounds solids not fat. The remarkable year's record of Belle Saratoga—23,189.6 pounds milk containing 731.681 pounds fat should be noted; for, with every milking weighed and the amount of fat therein ascertained, this record is the largest officially authenticated record for a cow of any breed ever made. The wonderful staying powers of the Holstein-Friesian cow is shown by the work in the three special records, being more than eight months after calving; showing that there is no danger of her going out of profit.

Literature.

SERENA.

A tale of the South just before and after the opening of the Civil War appears in "Serena," by Virginia Frazer Boyle. The heroine is the daughter of a family that had emigrated from Virginia to northern Mississippi, and she proves to be a brave and self-reliant girl who, through the incapacity of her twin brother, has to assume responsibilities that belong to him, and who even takes his place when he becomes a deserter from the Confederate ranks. The pictures which the novel gives of the Southern aristocracy and the negroes on the plantations at a momentous period are full of strong local color, and the characters stand out from the pages as distinctive types of a life that has long since passed away, but which, with all its abuses, was full of picturesque features. This is the author's first long story, and though its plot is somewhat attenuated it has many strong situations and stirring incidents relating to the fraternal strife which deluged our country in blood. It will recall to many veterans scenes in which they figured, and the younger generation will find in it reproductions of the times of their fathers and grandfathers set in a tale that is as moving as it is faithful to historical conditions. The book contains as a colored frontispiece a portrait of Serena by Elizabeth Gowdy Baker. (New York: A. S. Barnes & Co. Price, \$1.50.)

THE USEFUL LIFE.

The small volume, with the above-named title, is fittingly called "A Crown to the Simple Life," as taught by Emanuel Swedenborg. It has a long introduction by John Bigelow, who intimates pertinently that the simple life is not a consummation of the purposes of the Creator, because one's life, while it is simple, may be deficient in spiritual vigor. The book as an incentive to work is certainly a very valuable one, and it is full of inspiration for the struggling and despondent soul, who is apt to say under bitter discouragement, "What's the use?" The lessons contained in the book will create a sense of responsibility in the mind of the reader. It will make him realize the divinity of toil, and make him love that uplifting earnestness in honest endeavor which brings man nearer the Godhead. The man who pursues this volume will find pleasure in it, and it is faithful to historical conditions. The book contains as a colored frontispiece a portrait of Serena by Elizabeth Gowdy Baker. (New York: A. S. Barnes & Co. Price, \$1.50.)

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The small volume, with the above-named title, is fittingly called "A Crown to the Simple Life," as taught by Emanuel Swedenborg. It has a long introduction by John Bigelow, who intimates pertinently that the simple life is not a consummation of the purposes of the Creator, because one's life, while it is simple, may be deficient in spiritual vigor. The book as an incentive to work is certainly a very valuable one, and it is full of inspiration for the struggling and despondent soul, who is apt to say under bitter discouragement, "What's the use?" The lessons contained in the book will create a sense of responsibility in the mind of the reader. It will make him realize the divinity of toil, and make him love that uplifting earnestness in honest endeavor which brings man nearer the Godhead. The man who pursues this volume will find pleasure in it, and it is faithful to historical conditions. The book contains as a colored frontispiece a portrait of Serena by Elizabeth Gowdy Baker. (New York: A. S. Barnes & Co. Price, \$1.50.)

TOP: A STREET BOY OF JERUSALEM.

We have in "Top: A Street Boy of Jerusalem," by Florence Morse Kingsley, an account of the times of Jesus, of His miracles, of His casting out the money changers from the Temple, His death on the cross and His resurrection. The young hero was made blind through the cruelty of Pilate. He is restored to sight by the Nazarene, and thereafter claims the Master as his king, and follows Him to the tomb and after when he speaks to His disciples. The interior rotunda of the building is on the second floor and the access thereto is by broad flights of stairs at both ends of the lower central hall. The rotunda is finished in the Corinthian order and is slightly elliptical in form, being sixty-three feet on its longer axis and fifty-nine feet on its shorter one. Its domed ceiling is supported by twelve marble columns, each three feet in diameter and twenty-nine feet high, and bearing highly ornamented capitals. Above all is the central skylight, spoken of before.

The interior is divided in the two floors and basement into offices for the various departments, but at the present time much additional space is leased in the State Street Block, so greatly increased is the business of the collection of customs in the port of Boston.

The building was commenced in 1857, but so great was the undertaking found to be at that period, that ten years had passed before it was ready for occupancy.

The cost of the site and building was slightly more than one million dollars, and at the time of its erection, the building was the most costly that the United States Government had built up to that time. Its erection was supervised by a board of commissioners appointed by the Secretary of the Treasury.

There is placed on the wall in the east gallery of the rotunda a marble tablet which bears the following description:

THE U. S. CUSTOM HOUSE.

The building shown in the illustration, which stands at the lower end of State street, is visible evidence to the citizens of Boston that it is a port of entry, and is where the Government collects duties through its constituted officials from merchants trading in foreign lands. It has been in constant use since 1847, and therefore deserves, by virtue of its length of existence, to be classed among the older of the public buildings of the city.

The first Colonial custom house is supposed to have been located at the corner of North and Richmond streets, where the Red Lion Inn stood for many years. This was one of the earliest inns in Boston, its landlord as far back as 1654 being Nicholas Upshall the Quaker, who was persecuted on account of his religious belief.

From this first location, the office of the collector of customs was a very migratory one, and was located in various parts of the town.

In the year 1810 the first building erected in Boston for the purpose of a custom house was completed. It was built by the United States Government and was located in Custom House street, a short way running from Broad street to India street. This custom house was in use until the present one was completed, in 1847. A description of this building was published in the on April 8, 1805.

The present custom house is on State street, between India street and State Street Block, and is well situated, the surrounding street area being sufficient to give the building a liberal allowance of light and air. It is built wholly of granite in the shape of a Greek cross, and is 140 feet long, seventy-five feet wide at the ends and ninety-five wide, measuring through the porticos on the sides. The walls measure in height fifty-two feet to the gutter, sixty-two feet to the ridge of the roof, and the top of the circular dome in the centre of the building is ninety-five feet from the ground.

The building rests on a platform of granite, which rests in turn on three thousand piles, and is thoroughly fireproof, being very largely constructed of granite. It is designed in the Doric style of architecture and is surrounded by thirty-two Doric columns, of which twelve are in the two porticos on the eastern and western sides of the building. These columns support the entablature and four pediments. The Doric columns are fluted, and each is five feet four inches in diameter, thirty-two feet high and weighs about forty-two tons. The roof of the building is covered with granite tiles and the central dome is also constructed of the same material.

There is a broad flight of granite steps on the India street side of the edifice, but on the other side the portico rests on a granite platform, which is approached by small flights of stairs at either end.

The interior rotunda of the building is on the second floor and the access thereto is by broad flights of stairs at both ends of the lower central hall. The rotunda is finished in the Corinthian order and is slightly elliptical in form, being sixty-three feet on its longer axis and fifty-nine feet on its shorter one. Its domed ceiling is supported by twelve marble columns, each three feet in diameter and twenty-nine feet high, and bearing highly ornamented capitals. Above all is the central skylight, spoken of before.

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Boston Custom House Building.

Authorized by the 2nd Congress, A. D. 1802.

Andrew Jackson, President, U. S. A.

Levi Woodbury, Secy of the Treasury.

Opened August 1st, A. D. 1803.

James K. Polk, President, U. S. A.

John R. Walker, Secy of the Treasury.

Marcus Morton, Collector of the Port.

Samuel S. Lewis, Commissioner.

Robert G. Shaw, Commissioner.

Amos Burroughs, Young, Architect.

Today the Hon. George H. Lyman, the worthy successor of many distinguished men, is collector of the port. The able second official is George T. Moore, who has been in the service of the port since 1870, and has been promoted to the rank of collector. The third official is Mr. John M. Fluke, who has filled the office, under various titles, for about forty years, and is largely due to his efficient work, extended through the administration of many collectors, that the business of the Boston Custom House is done in an satisfactory manner.

The merchants of Boston have petitioned the general government for many years for a new custom house, which should be constructed on the site of the present one, for the following reasons: The present building is not large enough to accommodate the increasing trade of the port, and it is not well adapted to the wants of the port.

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MASSACHUSETTS PLOUGHMAN

TELEPHONE NO. 2707 MAIN.

Peace at Portsmouth does not mean peace in Tokio.

If fine flour can be made from the bananas why is it not a bread fruit?

Like the cat the Echo has come back to Newton Upper Falls. Hello!

Sadie Mack, like many another female, has suffered for being too fast.

Said she, my little man, why make so much to be in the island of Japan?

There were no "chasers" at the Chase family reunion of the Vendome.

When the Russian envoy declined to go to Chicago the Windy City lost much Witte.

Peary has got on his "Arctics." Hope he will bring back something better than Polar bears.

The end of the straw hat and the beginning of the oyster. How the seasons do roll around.

The eclipse of the sun was even more dark than usual. It could not be seen at all, hereabouts.

When China boycotts American flour she is no longer the flower kingdom. She is a little crossgrained, so to speak.

There is great prosperity in New Zealand, but do not all pack your trunks at once. We are going to have some here.

What do the rioters in Tokio want? Did they think they were going to get a share of the indemnity which was wiped out?

Johann Hoch writes verses though his lines are not laid in pleasant places. Wonder if his wives read them.

These jewel robbery are getting a trifle monotonous. Let the ladies wear paste gems and their slumbers will not be disturbed.

Queen Margherita of Italy will have a royal time when she comes to Boston. Lots of spaghetti here and snobs, too.

The ice dealers had a field day at Nantasket Point recently, where they doubt not a good deal of ice with the ladies.

Governor Douglas can now attend strictly to his advertising business. In the words of the old comedy, "Yer hand, Guv'nor, yer hand!"

The height of the Mikado is six feet. He is a bigger man physically than the majority of his subjects, but mentally some of the little fellows excel him in greatness.

The American Bonaparte, following the example of his French namesake, is on the warpath. Officers of the navy stand from under and look after the engine rooms.

Summer visitors to Portsmouth for years to come will be able to purchase peace souvenirs. They may not be genuine, but what's the odds if the buyers are happy?

A furniture dealer advertises a cure for tight doors. Now if he would only invent a remedy for those who try to get through them late at night he would be a real benefactor.

Frankfurters were invented hundred years ago in Germany, but age cannot wither nor custom stale the popularity of the "hot dog." Like the poor it is always with us.

Rockefeller has been fraternizing with the members of the American Press Humorist Association. There was always something funny about him, though only people can't appreciate his oily humor.

Senator Hanna is not forgotten. Mr. Carnegie's gift for the endowment of a chair of political economy in Western Reserve University is to be named after McKinley's staunch friend. Where are you now, Rip Van Winkle?

Tobacco proves a success in Ireland, and the farmers are reported hesitating between the new comers and that good old reliable, the potato. If some Irish Burbank would bring out a hybrid that would produce tobacco above ground and potatoes below, Patrick would find the Emerald Isle a good enough farmers' paradise.

Ephraim Ball, the discoverer of the Concord grape, surely deserves the monument soon to be erected to his memory by the fruit men of the United States. His work brought the fruit of the vine within reach of the masses. To stroll along the river bank, take up a promising wild vine and raise seedlings from it all looks simple enough, and something like an easy road to fame. But fortune usually prefers to visit those who are prepared, and Ephraim Ball was a grape specialist at a time when a little horticultural knowledge went a long way. Put up the monument, by all means, but a substantial pension for his old age would have been more practical and likewise more encouraging for young horticulturists.

This year's record-breaking corn crop is likely to be the mainstay of farming prosperity. Not only will the direct export of the crop figure largely in the foreign trade, but the abundance of corn should stimulate the trade in dressed meats and provisions both for export and home markets, while the importance of corn and corn products to the dairy and stock feeding business is too well known to need mention. From the present outlook the great crop of this year should be worth \$1,400,000,000, thus exceeding all other crops in value as well as in quantity. The first billion dollar corn crop was raised in 1902, and there was another of equal value in 1904, but the present crop should exceed both these by hundreds of millions of dollars.

The rainstorm, a record-breaking one for the time of year, visited the whole eastern half of the country and caused some damage to matured crops and to property, but also did good work as a restorer of wells and springs and a stimulant to grass and pasture land. Orchard fruit will be larger, fall plowing easier and seedling more successful as a result of the thorough soaking received by the soil. The downpour in this locality during the two days and a half of the storm was more than four and one-half inches, an amount of water which would

equal a good average distribution for an entire month. With more rain probable during the twenty-six days remaining, the month seems likely to pass on record as the wettest September.

The small apple growers, who are especially numerous in New England, should combine so that the apples of a neighborhood may be sold and handled together. Some arrangements can be made with the leading grower of the vicinity to handle the apples of the smaller growers together with his own crop, thus securing the attention of buyers and some competition in prices. For an example, the success of such a plan was shown by the experience of the apple growers around South Hero, Vt., last year. Their apples were shipped with those of T. H. Kinney, the well-known grower, and averaged nearly double the price that were being obtained by other growers who shipped small lots direct. Apples will be worth a good price this year, and it is a pity that some of the small growers may fail to get the fall advantage of the good demand and good price likely to prevail. With the apple crop often more than half the business is in selling the crop after it is produced.

The grain crops are considered fairly well assured except for the uncertainty that always attends the corn crop until danger from early frost is past. In the leading grain sections wheat and oats promise nearly a record crop, while corn so far indicates the biggest crop recorded. The hay crop is also extremely large, these conditions indicating that in the transportation of the leading crops the railroads will have a busy time this fall, and general business prosper accordingly. Cotton is the only important crop which indicates any shortage, but so much of this staple was held over from last year that the supplying prices will be justified without difficulty or injury to business. The volume of freight involved in moving grain is hardly realized; allowing one thousand bushels per car for wheat and corn and two thousand bushels for oats, the indication is for 173,000 carloads of wheat and oats from the five States of Ohio, Michigan, Indiana, Illinois and Wisconsin, and the total grain shipments including corn of one million carloads from the leading grain States.

We have seen many reports of a considerable increase in the rate of taxation in several cities and towns about Boston, and many different reasons given to account for such increase, but we have not yet seen one Boston daily that has even mentioned the fact that many of those cities and towns have felt obliged to expend thousands of dollars this year in the attempt to exterminate or control the gypsy moth and brown moth caterpillars within their limit. If we remember rightly, all of those papers advocated discontinuing the appropriation by the State of the sums the commission said would be necessary to completely exterminate them, and some of them opposed the appropriation each year from the first. If there is one thing that the editors of this paper are proud of it is that it favored more liberal appropriations from the first, and opposed the discontinuance of the work when so much progress had been made. And it did this when some of the other agricultural papers were of a contrary opinion, or at best gave the Board of Agriculture but faint support in its endeavor to have the work continue until it was finished. If it would cost a million dollars then it is likely to cost ten million now.

Spring and Summer Greens. In the good old days our mothers or our grandmothers used to go out into the fields in the spring to search for and dig something that they could use for "greens." Cowslips, dandelions, dock and horse-radish leaves, pigweed and wild mustard, the stalks of milkweed and pigion-berry, and many others, were gathered and cooked. They were thought to be wholesome, and, in fact, almost absolutely necessary to health, or better than the "spring bitters" that so many relied upon. Perhaps they were so, after the fried and boiled salt meats that formed so large a proportion of the daily bill of fare of the farmer's family during the winter months.

Now with the green vegetables and fruits that can be found in our markets every month in the year there may not be a need for such a change of diet, but people have not lost the appetite for the greens, and perhaps use even more of them than formerly. There are now so many varieties cultivated in our gardens that it is no longer necessary to search the pastures for them, and many of those named above are seldom used, better ones being sold, and often very cheaply, in the markets.

The dandelion holds its old-time reputation, but our gardeners sow it in May or June in good soil and cut it in the next spring. Those who can have a few rows under glass can usually sell it before it would start out of doors at price which make it very profitable. The season for it is short, as it grows tough after the seeds have formed, but some have learned that the leaves may be out in the fall, leaving the roots to stand, and that such cutting is no injury but rather a benefit to the spring crop by lessening the danger of its being smothered out, as it may be, if too much is left to die upon the ground. These leaves, in the August or September, are as good as those out, root and all, in the spring. Singularly the dandelion is seldom seen in New York markets, and only then when blanched so that it can be used as a salad. South of that city its use is almost unknown.

Spinach may be called the most popular green in Boston market, as it may be sold in large amounts when the price is low.

For spring trade it is sown in August or September and covered lightly with hay or straw during the winter. Others sow it under glass and cut it as was wanted during the winter when prices are high. For summer and fall use it is sown in the spring.

Kale has never been in much demand in Boston, though in some places farther south it is sold as largely as spinach, and more freely than dandelions. The Scotch curly kale has much the flavor of early cabbage, but rather more delicate, so that many eat it who do not like cabbage or who find the latter not to digest well. The meat that is used is of Southern growth, and comes here very early in the spring, but if sown here in May it is fit for fall use, and is not hurt by a light frost. One variety can be sown in the fall the same as spinach and used in spring if given a slight protection.

Every one is familiar with lettuce as a salad, but not many know that when it has begun to throw up the seed stalk it may be boiled like spinach, and is not much inferior to that plant. Some who have tried it like it better.

Endive is another salad plant, most often blanched by tying up the leaves, or by placing boards at each side of the row, so as to exclude the light, but it also is very good

boiled and used as greens. It may be sown from April to July in this latitude.

The best greens taken out when thinning the beds are an old-time favorite, in the spring, but how many know the value of the Swiss chard or silver-leaved beet. Sown about the same time as beets it makes no root of value, but it throws up abundance of white stalks and leaves. The stalks are often nearly a foot long below the leaf, and may be used the same as asparagus, while the leaves taste much like spinach or best greens. As the larger outer leaves are pulled the center continues growing, and a very small bed in good soil will furnish greens for a large family from early spring until frost kills it. It is free from the leaf borer, which makes some people object to best greens after the leaves are large.

Brussels sprouts are much better, though not as good as cabbage, and may be grown as easily, but will not produce the same weight to the acre. It does not come properly under the head of spring greens, as it is sown about the middle of May and used in the late fall, being better after a light frost.

Mustard or peppergrass are liked by some, while others think them too pungent excepting when used in small quantities mixed with other greens. Those who grow them make successive sowings from April to July, as it is best when the plants are young.

From this list one may select varieties enough to suit almost any one's taste for either salad or greens, and have them at all times from early spring until late fall, and none of them are very difficult of cultivation.

To grow them the garden does not

require any special attention. She owns, however, as a result of the struggle, Port Arthur and the Manchurian peninsula, and the Manchurian railroad south of the Amur. This, which is valued at between \$17,000,000 and \$18,000,000, is in her possession. Her future operations in Manchuria will be of great financial benefit to her in the interests of her commerce and manufacturers. The most valuable part of the island of Sakhalin remains in her grasp, and she has obtained the highly desired privilege of sailing along the whole Siberian coast.

The war debts of both Russia and Japan are enormous, but Japan can meet all her obligations without any serious difficulty, though this conclusion could not have been reached if the war had been continued. Therefore, on the whole, she may be said to have come out of the contest with flying colors, after many triumphs on both land and sea; she has not captured much Russian territory, but she has practically ruined the navy of the Czar, for the time being, at least, and has thus established herself as a naval power of great importance.

It has been intimated in some quarters that the Japanese have not snatched out of the deliberations in Portsmouth all the glory that was anticipated, but certainly by yielding they have conquered as peaceably, when the world will long remember. Russia has been our warm friend in the past, and Japan has found in America the most devoted encouagers of her enlightened progress, and we are happy that both countries have advanced so far toward bringing about the brotherhood of man.

Catching a Profitable Market.

When wheat is high in price hundreds of additions are made to the list of growers. When beef cattle reach a profitable market, the feeding industry receives a multitude of recruits. When sheep happen to command an attractive price thousands of farmers conclude that sheep are the most remunerative class of live stock and accordingly go in extensively for mutton production. So it is with other leading farm crops and varieties of stock.

Farmers are too easily lured by the glitter of big returns. An occasional fat year for any one product causes more shifting than is warranted. Those who govern their operations by prevailing market conditions, changing from one crop or class of live stock to another in pursuit of advancing prices, never have a fixed system in farming. They are gamblers playing at a game which seems to set aside even the law of chance. We need not mention the common result.

The man who changes his chief line of production every time the market changes is not on the way to fortune. He is almost certain to get in at the wrong time. So often has this been demonstrated that the commercial world has given this admonition: "When prices are low get in; when they are high get out." The truth is that the principle makes possible the normal operation of the law of supply and demand.

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WORCESTER KEMP MANURE SPREADER



THE SPREADER WITHOUT AN EQUAL.

Twenty-eight years of experience behind it. Is built to stand hard knocks. Spreads every kind of barnyard manure, ashes, lime, fertilizers. Does its work with certainty.

Abercrombie the light draft, keeps being two feet lower to the load.

Single and double manure bearings, efficiently preventing binding of shafting when driven over rough land.

Change feed from driver's seat, regulating different amounts per acre without driver's leaving his seat or stopping the team.

Automatic return of floor. Everything controlled from the driver's seat.

Patented ball bearing makes tight box of the body, and when raised acts as retaining rack for more load.

Ball in four sizes to meet all demands.

Let us send you a booklet, "A Savings Bank on Wheels," free to everybody.

THE RICHARDSON MANUFACTURING COMPANY, WORCESTER, MASS.

Kennebunk, North Union.....

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending Sept. 12, 1903.

	Shoats	Pig Hogs	Veal
This week.	3,000	25	51,000
Last week.	3,000	25	21,770
One year ago.	10,000	50	25,232

PRICES ON NORTHERN CATTLE.

Ext., \$1,000.00; 2nd quality, \$1,200.00; sec'd quality, \$1,250.00; 3rd quality, \$1,300.00; 4th quality, \$1,350.00; 5th quality, \$1,400.00; 6th quality, \$1,450.00; 7th quality, \$1,500.00; 8th quality, \$1,550.00; 9th quality, \$1,600.00; 10th quality, \$1,650.00; 11th quality, \$1,700.00; 12th quality, \$1,750.00; 13th quality, \$1,800.00; 14th quality, \$1,850.00; 15th quality, \$1,900.00; 16th quality, \$1,950.00; 17th quality, \$2,000.00; 18th quality, \$2,050.00; 19th quality, \$2,100.00; 20th quality, \$2,150.00; 21st quality, \$2,200.00; 22nd quality, \$2,250.00; 23rd quality, \$2,300.00; 24th quality, \$2,350.00; 25th quality, \$2,400.00; 26th quality, \$2,450.00; 27th quality, \$2,500.00; 28th quality, \$2,550.00; 29th quality, \$2,600.00; 30th quality, \$2,650.00; 31st quality, \$2,700.00; 32nd quality, \$2,750.00; 33rd quality, \$2,800.00; 34th quality, \$2,850.00; 35th quality, \$2,900.00; 36th quality, \$2,950.00; 37th quality, \$3,000.00; 38th quality, \$3,050.00; 39th quality, \$3,100.00; 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408th quality, \$21,550.00; 40

Our Homes.

Curing "White Plague."

A treatment which it is believed offers a cure for consumption has been devised by Dr. John F. Russell after many years of experimenting. So far fifty cures have been effected, it is declared. For the last seven years Dr. Russell has been working under the auspices of the New York Post Graduate Hospital. The treatment he has discovered is applied entirely to the building up of the patient's physique, and the strongly supported theory that the body can overcome the tuberculosis bacilli if only the blood is normal.

The first cures—called by the doctors "apparent" cures, on the assumption that relapse may occur—were made in July of 1898. Dr. Russell was then only beginning with his treatment. Since that time he has continued to perfect it, and the results that he has attained astound medical men. The hospital authorities have set aside several rooms at their clinic, No. 322 East Nineteenth street, where Dr. Russell treats his patients. He has his patients call twice a day. He supplies them with his emulsion and other remedies, and requires that they eat the best of food, that they keep their windows open continually, and that they do not overexert themselves. Few persons have taken his treatment at their homes. The doctor has done all gratuitously.

His latest addition to his treatment he has just made public in a report. This is a liquid made from the juices of vegetables. Its use would seem to reduce the time required for treatment greatly. Since he started using it on Jan. 7 he has made eleven "apparent" cures, against thirteen in the whole of last year. His report goes to June 30. He has fifty patients under treatment now, though the clinic is closed for patients.

The new element of diet seems of peculiar value where the lesions in the lungs persist after the ravages of the disease have been apparently checked and the general health of the body restored as attested by increased weight. Most of the fresh vegetables in the market enter into the composition of the fluid. In his report Dr. Russell describes the method of its preparation as follows:

Equal parts by weight of raw vegetables are scrubbed with a brush in fresh water, then mixed and chopped until the particles are small enough to go into the receiver of a grinding machine, where the mass is reduced to a pulp. The pulp is collected and the juice is squeezed out through coarse muslin cloth.

The vegetables first used were the potato, onion, beet, turnip, cabbage and celery. Later were added the sweet potato, apple, pineapple, carrot, parsnip, and later still rhubarb (pie plant), summer squash, tomato, spinach, radishes, string beans, green peas with the pods.

The juice is prepared every day at the hospital and is kept on ice. Each patient receives two ounces twice a day after meals.

"I am convinced," the doctor says, "that the vegetable fluid is a valuable addition to diet, but feel that six months' observation is not a sufficient period of observation to justify me in speaking positively of its full value. As an investigator merely, it would be more agreeable to wait until the end of the year; but I do not feel justified in withholding longer an account of its use in these experiments, because the results so far are so favorable, the number of persons suffering with pulmonary tuberculosis is enormous and the need for relief is pressing.

"It has been demonstrated that food and fresh air are the main factors in the cure of consumption, but most physicians must feel that much remains to be done toward the perfection of diet before we can approach the treatment of all patients with full assurance. The problem of weight-gaining is being solved.

"There is no longer difficulty in supplying the proper quantity of protein, carbohydrates and fat; but is there not something additional needed to lift the blood and tissue to that high estate, perfect health for which physiologists have not yet found a name.

"For a number of years I have been searching for this unknown something in its source of supply, and vegetable juices is the final outcome."

Dr. Thomas W. Bickerton, No. 636 West End avenue and Donald M. Barstow, No. 527 Madison avenue, were appointed by the hospital authorities to observe and report on Dr. Russell's experiments.

One of the reasons for acquainting physicians with the new treatment was the conviction of Dr. Russell that the treatment of consumption must be taken up by the general practitioner and not shifted to the specialist.

"It is the general practitioner," says Dr. Russell's communication to his fellow doctors, "who is first consulted, advises and in most cases determines the course pursued by the patient. The disease is widespread, and the general practitioner is daily shaping the destinies of thousands. It is not alone necessary to show him that consumption is curable, but that the details of its successful management are as easily within his command as the details of the management of any other common disease, typhoid fever, for example."—N. Y. Tribune.

Food Poisoning.

There are many ways in which foodstuffs may give rise to more or less serious disturbances of health, and it is particularly during the summer weather that such accidents are likely to happen. Official examinations are constantly revealing how widespread is the practice of adding preservatives or adulterants to viands of all sorts, and though it must be admitted that in many instances these substances are by their nature or the smallness of the quantities used comparatively harmless, still in the majority of cases the conditions are such as to render their presence extremely undesirable.

But entirely apart from these, severe illness not infrequently follows the use of certain common foods. In animal foods, extremely poisonous principles called piomains easily appear as the result of bacterial activity, and may cause wholesale illness.

Dairy products are especially prone to such changes, and if not properly cared for may develop tyrotoxin, or cheese poison, a substance that is not rare in ice-cream, while botulism is a serious form of piomain poisoning following the eating of tainted meat or sausages.

Fish and shell-fish yield similar products, a specially vicious poison named mytiloxin having been isolated from muscles, and canned things are also often offenders in this way.

The symptoms produced by these substances may be extremely severe, and comprise intense gastric pain, vomiting, intestinal disturbances, burning thirst, constriction of the throat, and, oftentimes dia-

turbance of sight, such as hazy and double vision. In marked cases there is great prostration and weakness of the heart, which may last for weeks.

The practical lesson to be drawn from a consideration of these possibilities is the necessity for scrupulous care in the handling of all things intended for table use.

All perishable foods must be consumed as quickly as possible, and must never be left out of the ice-chest longer than is absolutely necessary. Canned foods should be entirely removed from the tin as soon as opened, and nothing that is intended to be eaten should ever be allowed to stand unprotected from the dust. The air is constantly swarming with bacteria and mould spores, which find admirable conditions for growth in the dishes prepared for the human stomach, and often give rise to the production of the poisons in question. Lastly, every article of food, tinned or otherwise, that is at all abnormal in appearance, taste or odor should be discarded.—Youth's Companion.

Domestic Hints.

GRAPE CATCHUP.

Wash two quarts of grapes, pick over and remove stems. Put them in a saucepan, pour over one quart of vinegar, bring to boiling point and cook until grapes are soft; then rub through a sieve. Return to saucepan, add 12 pounds of brown sugar, one tablespoonful each of cinnamon, cardamom and cloves, one-half tablespoonful of salt and one-fourth of a teaspoonful of cayenne. Cook until of the consistency of tomato catchup. Bottle, cool and seal.

CORN SOUPFLE.

Drain the water from a can of corn and stir in three tablespoonfuls of melted butter. Beat four eggs until very light and turn with a pint of rich milk into the corn. Season well, beat for several minutes and pour into a buttered pudding dish. Cover and bake thirty minutes. Remove the cover brown the souffle and serve directly.

A PEACH DESSERT.

Large sweet peaches make a delicious dessert when prepared in this manner: Peel and halve the peaches, removing the stones. Pack in ice and salt for three hours. Remove and place in individual glass dishes, putting into each half a tablespoonful of peach ice-cream and surrounding the whole with sweetened whipped cream.

CREAM CHOCOLATE PUDDING.

One pint of milk, one-half cupful of sugar, four eggs, four tablespoonfuls of cornstarch, two ounces of chocolate and one teaspoonful of vanilla. Put the chocolate in a saucepan to melt, stirring until perfectly smooth. Put the milk to boil in a farina boiler; moisten the cornstarch with a fourth of a cup of water and add to the boiling milk; cook and stir until thick and smooth. Beat the whites of the eggs to a stiff froth, add the sugar to the milk, then add the chocolate and stir until perfectly smooth. Put the milk to boil in a farina boiler; moisten the cornstarch with a fourth of a cup of water and add to the boiling milk; cook and stir until thick and smooth. Beat the whites of the eggs to a stiff froth, add the sugar to the milk, then add the chocolate and stir until perfectly smooth. Put the milk to boil in a farina boiler; moisten the cornstarch with a fourth of a cup of water and add to the boiling milk; cook and stir until thick and smooth. 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Poetry.

TO LIVE.

To live the life, that is the rule—
Which meets our common need,
That is the lesson of the school—
Where man acquires man's creed!

For sentiment is cheap in print,
And just as cheap in talk,
But every one can take the hint,
When we by doing walk!

To do the right is eloquent,
And man to man doth bind:
It is the thing the Christ-life meant;
It is the true Christ mind!

WILLIAM BRUNTON.

A PSALM OF FARM LIFE.

Tell me not in broken measures
Modern farming does not pay,
For the farm produces chickens,
And the hens—do they not lay?

Eggs are high and going higher,
And the price is soaring fast;
Every time we go to market
It is higher than the last.

Not a coop but it produces
Every day an egg or two;
So each farmer gains his millions,
Even though his hens be few.

Every egg is very precious.

And the hens are held in awe;

When a hen begins to cackle,

Then the farmer goes "Haw, haw!"

In the broad and busy farmyard

Struts a rooster now and then,

But the shrewd, bewhiskered farmer

Only notices the hen.

Trust no rooster, however showy

Be it told in his tail;

Pay attention to the biddies,

And your wealth will never fall.

Lives of farmers all remind us

We may roll in wealth some day,

If we hustle to the market

With the eggs our pullets lay.

—Chicago Chronicle.

A PRAYER IN DARKNESS.

This much. O heavens—if I should broid or rave,
Pit me not; but let the world be fed.
Yes, in my madness if I strike me dead,
Heed you the grass that grows upon my grave.

If I dare snare between this sun and sod,
Whisper and clamber, give me grace to own,
In sun and rain and fruit in season shown,
The shining silence of the scorn of God.

Thank God the stars are set beyond my power,
If I must travail in a night of wrath,
Thank God my tears will never vex a moth,
Nor any curse of mine cut down a flower.

Men say the sun was darkened; yet I had
Thought it best brightly, even on—Calvary;
And that hung upon the Torturing Tree
Heard all the cricket's singing, and was glad.

—G. K. Chesterton, in Occasional Papers.

SEPT. 15TH.

Who doth not love the soft September days
When summer hangs loyally, and pain
Would say farewell? But with her train
Of winged subjects, in the golden haze
She vanishes so silently, we raise
No cry of anguish, for no parting pain
Disturbs our bliss,—our loss we count but gain.
Yet, 'e'en while dear September's name we
praise,

The swallow tempts his wings to longer flight;
The grasses fade; the brown leaves flutter
down;
Full ripe, the thistle tops and milkweed
blows

Sail far afloat on airy pinions light,
And haste to catch at fleeting summer's gown—
Stay!—Hath she gone? The faint wind
signs—

“Who knows?”

—Blanche Elizabeth Wade, in Everybody's Magazine.

THE LAND OF “PRETTY SOON.”

I know of a land where the streets are paved
With the things we meant to achieve.
It is walled with the money we meant to have
sured

And the pleasures for which we grieve.

The kind words unspoken, the promises broken,
And many a coveted boon
Are stored away there in that land some
where—

The land of “Pretty Soon.”

There are auric jewels of possible fame,
Lying about the dust,
And many a noble and lofty aim
Covered with mold and rust.

And, oh, this place, while it seems so near,
Is further than the moon!
Though our purpose is fair, yet we never got
there—

The land of “Pretty Soon.”

It is further at noon than it is at dawn,
Further at night than at noon;
Oh! let us be sure of that land down there—

The land of “Pretty Soon.”

—The King's Own.

Brilliants.

So brief the time to smile
Why darken we the air,
With frowns and tears the while
We curse despite?

Stand in the sunshine sweet
And treasure every ray,
Nor seek with stubborn feet
The darksome way.

—Ulla Thaxter.

The lamp I light along life's way,
May throw their rays on meagre space;
The flowers I scatter day by day
May brighten but a little space;

Yet if I light to a higher goal,
One who the upward path would gain,
Or cheer some sorrowing, starving soul,
I cannot count my labor vain.

—Emma C. Dowd.

Amid the snakes misfortune lays
Unseen, beneath the steps of all,
Blest is the love that seeks to raise
And stay and strengthen those who fall;

Till, taught by him who, for our sake,
Bore every form of life's distress,
With every passing year we make
The sum of human sorrow less.

—William Cullen Bryant.

The bird that to the evening sings
Leaves music when her song is ended—
A sweetness left, which takes not wings,
But with each pulse of eve is blotted.

Thus life involves a double light;
Our acts and words we may brothers;
The heart that makes its own delight
Makes also a delight for others.

—Charles H. Wain.

Heaven not grim but fair of hue.
Do I stoop? I pluck a posy.
Do I stand and stare, still's Browning.

Christ's love rebukes no home love, breaks no tie
of kin apart;

Better heresy in doctrine than nervous of heart.

—John G. Whittier.

Miscellaneous.

A Broken Idol.

Dora Virginia Brook was a good girl as a rule, and as pretty as she had any need to be. But she was of a romantic disposition. Therefore it was a great pity that being in a book department of the stores with her dear mamma her eyes should have lighted upon a little volume-bound volume entitled “Flames of Passion.” She picked it up, looked at the frontispiece, read a verse or two, and said, “I will take that.”

“What for?” said her dear mamma.

“I don't know,” said the girl—which was quite untrue.

She had bought it because she was greatly interested in the portrait of the author, which

formed the frontispiece. He was depicted on horseback, a singularly handsome type—tall, clean-shaven, manly, with magnificent eyes. Consequently, when Dora Virginia Brook came to read those poems she found that they were very good and lovely.

As a matter of fact, the verses were about of the usual badness, as most verses are. They were full of passion, somewhat of the cat-on-the-tail order, calculated to strain the upper register of the thermometer, and they would have been quite unsuited to Miss Brook if Miss Brook had realized what they meant. But she did not, which was good for her; and women adore most that which they do not completely understand, which was good for the author.

There was a little preface which Dora et al admired with greatest care. It suggested a dark past and other interesting things, and it gave the author's private address. This was a lead with which Dora was quite unable to spell, but that matters less, as soon as I could spell it you would be quite unable to pronounce it. The house was situated in Croydon, which seemed to Dora to be all wrong. On the other hand, Croydon has the advantage, as anybody who lives there will tell you, of being very handy.

There could be no harm in writing to tell an author how much one appreciated his work. Dora had almost decided upon the step when the almost excessive handiness of Croydon made a frantic and successful appeal to her. She went to Croydon in the afternoon, which was quite wrong of her, and I deeply regret to add that she told her mother that she was going down there to see her old governess, being fully aware at this time that her old governess had been dead for her eternal rest some three months previously.

It was really a most extraordinary thing. Nobody at the station had ever heard of Hector Leroy or of the house with the Japanese name. The policeman said he knew it not; even postmen disclaimed all knowledge. Dora began to think that culture in Croydon was in a bad way. She lost herself in a tangle of back streets; rows of mean little houses depressed her. In desperation she stopped a boy's boy, showed him the name of the house written down and asked if he could direct her.

“Why, here it is binn' yer,” he said.

It was, indeed, as he had intended to imply, the dirty little place of hours before which Dora was standing. The name was painted on the fanlight and some of the paint had come off. The front door was open and an elderly gentleman in a frock coat, without collar, tie, or waistcoat, was engaged in the simple act of taking in the milk. Dora approached.

“Is Mr. Hector Leroy at home?” he asked.

“Great Scott!” said the man. “Yes, he is.”

They entered a dirty room with a littered writing table.

“You see,” said the elderly man, “I'm not often called by that name. My real name's Peter Bunn. You can't stick that on a title page, you know.”

Dora sat down abruptly and said faintly that

“The same thing with the photo” went on Mr. Bunn cheerfully. “The one I've got in the book is a fair knock out. It's really the photo of a chap who got lynched for horse-stealing in Texas. But it struck me that he looked just the kind of man to write that kind of thing. Not a bad idea, was it?”

Dora murmured that it was very clever, and looked at her watch.

“It's made the book go,” said the old man. “We've done three hundred copies actually sold. Of course I don't do that sort of thing for a living. I'm employed in some chemical manufacture. But you were wanting to see me about something, I suppose?”

“Nothing whatever,” said Dora, with sudden energy, “but I wanted to know if it had been for her life.”

The old man looked puzzled, observed to himself that it was a funny game, and resumed his preparations for tea.

Dora had a bad accident with her copy of “Flames of Passion” when she returned. It was not a good deal burned; in fact, it was all burned. The Tatler.

YOUTH'S DEPARTMENT.

CLIMBING THE HILL.

Happy-Go-Lucky and Fair-Of-Hart,
Set off to climb with Only-Try;

And each was ready to do his part.
While the sunnys hours went merrily by,

But when the shadows were growing long,
And the crickets chirped their evensong,

Up rose like a sturdy steep and strong
A rocky hillside night.

Said Happy-Go-Lucky: “Suppose we wait,

While somebody else gives us a ride?”

“We shall make our necks if we climb so late!”

Poor Fair-Of-Hart in a panic cried.

Looked up at the hill and the sunset sky,

“There is plenty of time,” said Only-Try.

“And the moon is full, beside.”

So Only-Try without stay or stop,

Went clambering up over rocks and root,

He stood at the top on the hill's green top,

In a beautifying cluster with flowers and fruit,

But the other two were waiting still,

For nobody lives or ever will.

That can reach the top of the smallest hill

By sitting down at the foot!

—Home Notes.

Tommy's Adventure.

Dorothy, aged five, and her little friends were playing in the sun, down in the little village, the house hummed loudly, and Tommy disconsolately threw himself down on the lawn and began to chew the spears of grass. Passers-by would wonder why such a generally happy boy was so cross. After riding in turns on his pony and bicycle and firing himself and every one else, he had wandered out on the grass, thinking thus to smooth his ruffled feelings. He yawned a little, for he was drowsy, and looked about for something to amuse him.

Right under him he saw a colony of ants that were busily preparing some branches of their home, and the busy workers were trodding to and fro, carrying bits of sand. Tommy's bright eyes soon spied the little ants, and although he was not naturally a killer, he was glad to have found his ant enemies. Taking up a small pebble, he plied it at the entrance, and anxiously awaited for the result. None of the little workers soon appeared, and great was their dismay at seeing the obstruction in their path. They ran this way and that, and then they all disappeared, as if going for reinforcements.

Tommy was soon wearied of this play, and shut his eyes for a moment, when with a scream he opened them. In front of him stood an awful looking creature, larger than himself, and holding a pair of handcuffs. He was gazing at Tommy, and the hair on the little boy's head stood up with fright and the cold shivers played tag with his skin.

“What do you want, sir?” faltered the boy.

“You!” growled the creature, shaking the chains.

“Come along with me, young fellow, the king wishes to see you.”

“Me? What? Where?” exclaimed the astonished Tommy. “What have I done?”

“Our king is the king of the ants, and I am the overseer,” said the giant, “and I am here to command you to come with me to the king's castle.”

Tommy was now a pretty excited group of ants, surrounding an object which proved to be a large brown rock that they were trying to remove.

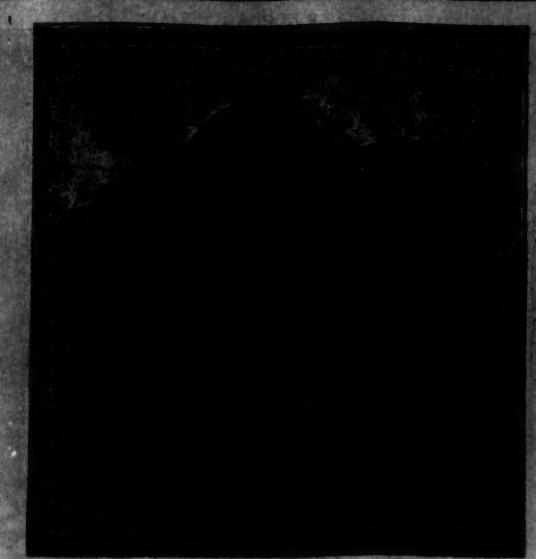
Some of the more bold and belligerent of the crew attempted to do violence to Tommy, but Kotchen protected him and hurried him to the Oval Hall, on the way carrying him with him, and all the ants followed him with him, and the king was to be found in the Oval Hall.

The Oval Hall was a large room, with a high ceiling and a floor made of polished wood. The floor was covered with a large rug, and the walls were decorated with pictures of the king and his courtiers.

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UNITED STATES CUSTOM HOUSE.

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